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APPLE CRISP

YIELD: 100 Portions (2 Pans)

EACH PORTION: See Step 6

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, canned, sliced, drained	20 lb 4 oz	9 $\frac{1}{4}$ qt (3- No. 10 cn)	1. Place apples in large container.
Juice, lemon.	1 $\frac{1}{2}$ cup.	2. Sprinkle lemon juice and lemon rind over apples.
Lemon rind, grated	1 tbsp.	
Sugar, granulated	1 lb 12 oz	1 qt.	3. Combine sugar, starch, cinnamon, and salt; sprinkle mixture over apples. Stir lightly to moisten sugar-starch mixture. Arrange about 11 lb (1 $\frac{1}{4}$ gal) apple-sugar mixture in each pan.
Starch,	4 oz.	7 $\frac{7}{8}$ cup.	
pregelatinized				
Cinnamon, ground	3 $\frac{3}{4}$ oz. ...	3 tbsp.	
Salt.	1 $\frac{1}{2}$ tsp.	

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INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown, packed	2 lb 13 oz	1 1/2 qt.	4. Combine brown sugar, flour, baking powder, baking soda, butter or margarine, and oats; blend to form a crumbly mixture. Sprinkle about 3 lb 10 oz (2 1/2 qt) mixture evenly over apples in each pan.
Flour, wheat, general purpose, sifted	1 lb 4 oz. .	1 1/4 qt.	
Baking powder.	1 1/2 tsp.	
Baking soda.	1 1/2 tsp.	5. Bake 40 minutes or until top is bubbling and lightly browned.
Butter or margarine, softened	2 lb.	1 qt.	
Cereal, rolled oats. .	1 lb 4 oz	1 3/4 qt.	6. Cut 6 by 9. Serve with serving spoon or spatula.

NOTE: 1. In Step 2, 12 oz lemons A.P. (3 lemons) will yield 1/2 cup juice.

2. In Step 3, 4 oz (7/8 cup) cornstarch may be used for pregelatinized starch.

3. In Step 5, if convection oven is used, bake at 350°F. 30 minutes or until bubbling and lightly browned on low fan, open vent.

VARIATION

1. APPLE CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX): Omit Steps 1 through 3. Use 21 lb (2 1/4 gal-3-No. 10 cn) canned prepared apple pie filling. Place about 10 lb 8 oz (4 1/2 qt) on each pan. In Step 4, omit all ingredients. Use 6 lb 12 oz (4 1/2 qt-1 1/2-No. 10 cn) canned Oatmeal Cookie Mix combined with 1 lb (2 cups) softened butter or margarine. Sprinkle about 3 lb 13 oz (2 1/2 qt) mixture evenly over apples in each pan. Follow Steps 5 and 6.

APPLE CRISP**YIELD: 100 Portions (2 Pans)****EACH PORTION: See Step 6****PAN SIZE: 18 by 26-inch Sheet Pan****TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, canned, sliced, drained	20 lb 4 oz	9 $\frac{1}{4}$ qt (3- No. 10 cn)	1. Place apples in large container.
Juice, lemon.	4 $\frac{1}{3}$ oz	1 $\frac{1}{2}$ cup.	2. Sprinkle lemon juice and lemon rind over apples.
Lemon rind, grated	1 $\frac{1}{5}$ oz	1 tbsp.	
Sugar, granulated	1 lb 12 oz	1 qt.	3. Combine sugar, starch, cinnamon, and salt; sprinkle mixture over apples. Stir
Starch,	4 oz.	7 $\frac{7}{8}$ cup.	lightly to moisten sugar-starch mixture. Arrange about 11 lb (1 $\frac{1}{4}$ gal) apple-sugar mixture in each pan.
pregelatinized				
Cinnamon, ground	3 $\frac{3}{4}$ oz.	3 tbsp.	
Salt.	1 $\frac{1}{3}$ oz	1 $\frac{1}{2}$ tsp.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown, packed	2 lb 13 oz	1 1/2 qt.	4. Combine brown sugar, flour, baking powder, baking soda, margarine or butter, and oats; blend to form a crumbly mixture. Sprinkle about 3 lb 10 oz (2 1/2 qt) mixture evenly over apples in each pan.
Flour, wheat, general purpose, sifted	1 lb 4 oz. .	1 1/4 qt. .		
Baking powder.	1/5 oz	1 1/2 tsp.	
Baking soda.	1/5 oz.	1 1/2 tsp.	
Margarine or butter, softened	2 lb.	1 qt.	5. Bake 40 minutes or until top is bubbling and lightly browned.
Cereal, rolled oats. .	1 lb 4 oz	1 3/4 qt.	6. Cut 6 by 9. Serve with serving spoon or spatula.

- NOTE: 1. In Step 2, 12 oz lemons A.P. (3 lemons) will yield 1/2 cup juice.
2. In Step 3, 4 oz (7/8 cup) cornstarch may be used for pregelatinized starch.
3. In Step 5, if convection oven is used, bake at 350°F. 30 minutes or until bubbling and lightly browned on low fan, open vent.
4. In Step 3, if microwave-convection oven is used, use 4 half sheet pans (13 by 18 inches); place 5 lb 10 oz (2 1/2 qt) apple-sugar mixture in each pan. In Step 4, sprinkle 1 lb 13 oz (1 1/4 qt) sugar mixture over apples in each pan. In Step 5, bake at 375°F. 18 minutes with 50% microwave power first 2 minutes. In Step 6, cut 5 by 5.

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APPLE CRISP

VARIATION

1. **APPLE CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX):** Omit Steps 1 through 3. Use 21 lb (2 $\frac{1}{4}$ gal-3-No. 10 cn) canned prepared apple pie filling. Place about 10 lb 8 oz (4 $\frac{1}{2}$ qt) on each pan. In Step 4, omit all ingredients. Use 6 lb 12 oz (4 $\frac{1}{2}$ qt-1 $\frac{1}{2}$ -No. 10 cn) canned Oatmeal Cookie Mix combined with 1 lb (2 cups) softened margarine or butter. Sprinkle about 3 lb 13 oz (2 $\frac{1}{2}$ qt) mixture evenly over apples in each pan. Follow Steps 5 and 6.

VANILLA SOFT SERVE ICE CREAM (Ice Milk--Milk Shake Mix, Dehydrated)

YIELD: 100 Portions (4³/₄ Gallons)**EACH PORTION: 3/4 Cup (6 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ice milk-milk shake mix, dehydrated, vanilla	10 lb.	2-5 lb cn.		1. Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
Water (40°F. to 60°F.)	2 ¹ / ₂ gal		2. Chill 4 to 24 hours in refrigerator to 35°F. to 40°F.
				3. Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to a temperature of 18°F. to 22°F. (about 10 minutes) or until product can be drawn with a stiff consistency that will hold a peak.

VARIATIONS

1. **CHOCOLATE SOFT SERVE ICE CREAM:** In Step 1, use 10 lb (2-5 lb cn) dehydrated chocolate ice milk-milk shake mix. Follow Steps 2 and 3.

REVISION**(OVER)**

VARIATIONS

2. **CHOCOLATE MILK SHAKE:** In Step 1, use 10 lb (2-5 lb cn) dehydrated chocolate ice milk--milk shake mix. Increase water to 3 gal. Follow Step 2. In Step 3, pour sufficient amount of mix into top hopper of milk shake mix machine (according to manufacturer's directions); freeze to a temperature of 27°F. to 30°F. **EACH PORTION:** About 1 Cup (8 Ounces).
3. **STRAWBERRY SOFT SERVE ICE CREAM:** In Step 1, decrease water to 8¹/₄ qt. Follow Step 2. Thaw 6 lb 8 oz frozen strawberries; crush; add 1 tsp red food coloring (optional). In Step 3, remove mix feed and air control units. Mix strawberries with soft serve mixture. Stir occasionally.
4. **VANILLA MILK SHAKE:** In Step 1, use 3 gal water. Follow Step 2. In Step 3, pour sufficient amount of mix into top hopper of milk shake machine (according to manufacturer's directions); freeze to a temperature of 27°F. to 30°F. **EACH PORTION:** About 1 Cup (8 Ounces).

BAKED APPLES**YIELD: 100 Portions (3 Pans) EACH PORTION: 1 Apple with 2 Tbsp Syrup (5½ Ounces)****PAN SIZE: 18 by 26-inch Sheet Pan TEMPERATURE: 375°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, cooking, fresh, whole, cored, unpeeled	33 lb 14 oz	100 apples	1. Score apples once around middle to prevent bursting. Place apples on pans.
Sugar, granulated	7 lb 1 oz..	1 gal.	2. Mix sugar, cinnamon and salt thoroughly.
Cinnamon, ground	2 tsp.	
Salt.	1 tsp.	
Water, hot.	2½ qt.	3. Combine with water and butter or margarine. Pour 1½ qt syrup over apples in each pan.
Butter or margarine	4 oz.	½ cup.	
				4. Bake 45 minutes or until tender, basting occasionally.
				5. Serve each apple with 2 tbsp (1-AA ladle) syrup.

- NOTE:**
1. In Step 1, 40 lb fresh apples A.P. will yield 33 lb 14 oz cored apples.
 2. In Step 4, if convection oven is used, bake at 325°F. 30 minutes or until tender on low fan, closed vent.
 3. In Step 4, baking time will vary depending on variety and size of apples.

REVISION**(OVER)**

VARIATIONS

1. **BAKED APPLES WITH RAISIN NUT FILLING:** Follow Step 1. Mix 1 lb 8 oz ($4\frac{1}{2}$ cups) raisins with 1 lb 4 oz ($1\frac{1}{4}$ qt) finely chopped unsalted nuts. Fill cavity in center of each apple with $1\frac{2}{3}$ tbsp mixture. Follow Steps 2 through 5. **EACH PORTION:** 1 Apple with 2 tbsp syrup ($6\frac{1}{2}$ Ounces).
2. **BAKED APPLES WITH RAISIN COCONUT FILLING:** Follow Step 1. Mix 1 lb 8 oz ($4\frac{1}{2}$ cups) raisins with 8 oz (3 cups) prepared, sweetened, flaked coconut. Fill cavity in center of each apple with 1 tbsp mixture. Follow Steps 2 through 5. **EACH PORTION:** 1 Apple with 2 tbsp syrup (6 Ounces).

VANILLA SOFT SERVE ICE CREAM (Ice Milk Mix, Liquid, Fresh, Vanilla)

YIELD: 100 Portions (4 ³ / ₄ Gallons)				EACH PORTION: 3/4 Cup (6 Ounces)
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ice milk mix, liquid, fresh, vanilla, chilled (35°F. to 40°F.)	3 ¹ / ₂ gal...	<ol style="list-style-type: none"> 1. Pour mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. 2. Freeze to a temperature of 18°F. to 22°F. (about 10 minutes) or until product can be drawn with a stiff consistency that will hold a peak.

VARIATIONS

1. **STRAWBERRY SOFT SERVE ICE CREAM:** Follow Step 1. Thaw and crush 6 lb 8 oz frozen strawberries; drain; add 1 tsp red food coloring (optional). In Step 2, add strawberry mixture to soft serve mixture. Note: While drawing ice cream, strawberries must be stirred up occasionally from bottom of freezer hopper.
2. **VANILLA MILK SHAKE (MILK SHAKE MIX, LIQUID, FRESH, VANILLA):** In Step 1, use 3 gal fresh liquid vanilla milk shake mix; add 1 gal cold water. In Step 2, pour sufficient amount into top hopper (according to manufacturer's directions); freeze to a temperature of 27°F. to 30°F. EACH PORTION: About 1 Cup (8 Ounces).

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J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 4

3. CHOCOLATE MILK SHAKE (MILK SHAKE MIX, LIQUID, FRESH, CHOCOLATE):
In Step 1, use $4\frac{1}{4}$ gal liquid fresh chocolate milk shake mix. In Step 2, turn on refrigeration according to manufacturer's directions; freeze to a temperature of 27°F. to 30°F. EACH PORTION: About 1 Cup (8 Ounces).
4. CHOCOLATE SOFT SERVE ICE CREAM: In Step 1, use $3\frac{1}{2}$ gal liquid fresh chocolate ice milk-milk shake mix. Follow Step 2.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 5

FLUFFY FRUIT CUP

YIELD: 100 Portions			EACH PORTION: 1/2 Cup (4 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pineapple, canned, chunks or tidbits	13 lb 8 oz	4 1/2 qt (2- No. 10 cn)	1. Drain pineapple. Drain cherries; cut into halves.
Cherries, maraschino	2 lb.	3 cups (2-16 oz jar)	
Oranges, fresh, peeled, cut in halves and sliced in quarters	4 lb.	2 1/2 qt.	2. Combine pineapple, cherries, oranges, grapes, bananas, and marshmallows; mix well. Set aside for use in Step 4.
Grapes, fresh, seeded, cut in halves	3 lb.	2 qt.	
Bananas, fresh, peeled, thinly sliced	4 lb.	3 1/4 qt.	
Marshmallows, miniature	1 lb.	2 1/4 qt.	

REVISION

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INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold.	17/8 cups	3. Pour cold water into mixer bowl; add topping, milk, sugar, and vanilla. Using whip at low speed, whip 3 minutes or until thoroughly blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks are formed. 4. Fold mixed fruit into whipped topping. Mix carefully until thoroughly blended. 5. Refrigerate until ready to serve.
Topping, dessert and bakery products, dehydrated	8 oz.	2 cups (1/2-1 lb cn)	
Milk, nonfat, dry..	13/4 oz..	6 tbsp....	
Sugar, granulated...	1 tbsp....	
Vanilla.....	1 tbsp....	

- NOTE: 1. In Step 2, 5 lb 10 oz (15 oranges) fresh oranges A.P. will yield 4 lb peeled oranges; 3 lb 6 oz fresh grapes A.P. will yield 3 lb seeded grapes; 6 lb 3 oz (15 bananas) fresh bananas A.P. will yield 4 lb thinly sliced bananas.
2. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATION

1. **YOGURT FRUIT CUP:** Follow Steps 1 and 2. Omit Step 3. In Step 4, fold 4 lb (7 1/2 cups) plain yogurt into mixed fruit. Mix lightly until just combined. Follow Step 5.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 6
FRUIT CUP

YIELD: 100 Portions (3 $\frac{1}{4}$ Gallons)			EACH PORTION: $\frac{1}{2}$ Cup (4 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peaches, quarters or slices, canned	6 lb 12 oz	3 qt (1-No. 10 cn)	1. Drain peaches and pears. Reserve juices. Cut fruit into $\frac{3}{4}$ inch pieces.
Pears, halves, quarters or slices, canned	6 lb 10 oz	3 qt (1-No. 10 cn)	
Pineapple chunks or tidbits, canned	6 lb 12 oz	3 qt (1-No. 10 cn)	2. Combine pineapple with peaches, pears and juices from all fruit.
Oranges, fresh, peeled, seeded, $\frac{3}{4}$ inch pieces	3 lb.....	2 qt.....	3. Add oranges.
Apples, fresh, eating, unpared, cored, $\frac{3}{4}$ inch pieces	3 lb 8 oz	3 qt.....	4. Combine apples with fruit mixture quickly to prevent discoloration; mix thoroughly. 5. Cover; refrigerate until ready to serve.

- NOTE: 1. In Step 3, 4 lb 4 oz fresh oranges A.P. (11 oranges) will yield 3 lb peeled oranges.
2. In Step 4, 4 lb 2 oz fresh apples A.P. (11 apples) will yield 3 lb 8 oz cored apples.

VARIATIONS

1. **AMBROSIA:** Follow Steps 1 through 3. In Step 4, add 1 lb (1 $\frac{1}{4}$ qt) coconut, prepared, sweetened flakes. Follow Step 5.
2. **BANANA FRUIT CUP:** Omit Step 1. In Step 2, add 11 lb 8 oz (2 gal) fresh, peeled, thinly sliced bananas (17 lb 12 oz A.P.--44 bananas); mix thoroughly. Follow Steps 3 through 5.

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J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 6

VARIATIONS

3. **MELON (CANTALOUPE, HONEYDEW OR WATERMELON) FRUIT CUP:** Follow Step 1. Omit Step 2. In Step 3, use 7 lb (1 $\frac{1}{4}$ gal) fresh, peeled, seeded melon (13 lb 12 oz fresh cantaloupe A.P., 15 lb 3 oz fresh honeydew melon A.P., or 13 lb 7 oz fresh watermelon A.P.). Cut into $\frac{3}{4}$ inch pieces. Combine with oranges. Follow Step 4; combine apples with melon and oranges quickly; mix thoroughly. Follow Step 5.
4. **STRAWBERRY FRUIT CUP:** In Step 1, omit pears. Follow Steps 2 and 3. In Step 4, omit apples; add 7 lb 15 oz (1 $\frac{1}{2}$ gal) fresh, stemmed strawberries, sliced into quarters (8 lb 7 oz A.P.) or 10 lb 4 oz (1 $\frac{1}{2}$ gal) partially thawed frozen strawberries. Garnish with 2 lb 10 oz (7 $\frac{1}{4}$ cups) fresh, pared, $\frac{3}{8}$ -inch slices kiwifruit (3 lb 1 oz A.P.) Place 1 slice kiwifruit on each portion. Follow Step 5.
5. **FRUIT COCKTAIL FRUIT CUP:** Omit Steps 1 and 2. Follow Step 3. In Step 4, add 20 lb 4 oz (2 $\frac{1}{4}$ gal--3-No. 10 cn) canned fruit cocktail or 20 lb 4 oz (2 $\frac{1}{4}$ gal---3-No. 10 cn) canned mixed fruit chunks. Follow Step 5. NOTE: Cut oranges into 1 inch pieces when using mixed fruit chunks.
6. **SPICED FRUIT CUP:** Omit Steps 1 through 4. Use 13 lb 8 oz (1 $\frac{1}{2}$ gal--2-No. 10 cn) fruit cocktail. Drain. Combine juice with 1 tsp ground cinnamon, 2 tsp ground nutmeg and 12 oz (1 $\frac{2}{3}$ cups) packed brown sugar. Bring to a boil; reduce heat; simmer 5 minutes. Chill. Use 4 lb fresh eating apples, diced, unpared (4 lb 12 oz A.P.--12 apples) and 5 lb (3 $\frac{1}{3}$ qt) fresh oranges, peeled cut into $\frac{3}{4}$ inch pieces (7 lb 1 oz A.P.--26 oranges). Combine fruit cocktail, apples and oranges. Pour chilled syrup over fruits; mix lightly. Follow Step 5.
7. **MANDARIN ORANGE AND PINEAPPLE FRUIT CUP:** Omit Step 1. In Step 2, increase pineapple to 20 lb 4 oz (3-No. 10 cn). Add 15 lb 3 oz (2 $\frac{1}{4}$ -No. 10 cn) drained mandarin oranges. Mix lightly but thoroughly. Top each portion with $\frac{1}{2}$ maraschino cherry (1 lb 2 oz--1 $\frac{1}{8}$ -16 oz jr), if desired. Omit Steps 3 and 4. Follow Step 5. EACH PORTION: $\frac{1}{2}$ Cup (4 $\frac{1}{2}$ Ounces).

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 7
FRUIT GELATIN

YIELD: 100 Portions (3 Pans)			EACH PORTION: 2/3 Cup (6 Ounces)	
PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fruit, canned (See Note)	1 1/2 gal (2-No. 10 cn)	1. Drain fruit; reserve juice for use in Step 3; fruit for use in Step 5.
Dessert powder, gelatin, fruit flavored	4 lb 8 oz	10 1/2 cups (3-No. 2 1/2 cn)	2. Dissolve gelatin in boiling water.
Water, boiling.	1 1/2 gal.	
Juice and water, cold	1 1/2 gal.	3. Add juice and water; stir to mix well. 4. Pour about 1 gal into each pan. Chill until slightly thickened. 5. Fold an equal quantity of fruit into gelatin in each pan. Chill until firm.

NOTE: In Step 1, the following canned fruits may be used:

Fruit cocktail, canned, 13 lb 8 oz (2-No. 10 cn)

Fruit chunks, mixed, 13 lb 11 oz (2-No. 10 cn)

Peaches, quarters or slices, canned, 13 lb 8 oz (2-No. 10 cn)

Pears, quarters or slices, canned, 13 lb 4 oz (2-No. 10 cn)

Pineapple, chunks or tidbits, canned, 13 lb 8 oz (2-No. 10 cn)

VARIATIONS

1. **BANANA GELATIN:** Omit Step 1. Follow Step 2. In Step 3, use $1\frac{1}{2}$ gal cold water. Follow Step 4. In Step 5, use 15 lb bananas A.P. (37 bananas). Add about 3 lb 4 oz ($2\frac{1}{4}$ qt) thinly sliced bananas to gelatin in each pan.
2. **FRUIT FLAVORED GELATIN:** Omit fruit in Step 1. Follow Steps 2 and 3. Follow Step 4, except chill until firm. Omit Step 5. **EACH PORTION:** $\frac{1}{2}$ Cup (4 Ounces).
3. **FRUIT GELATIN (CRUSHED ICE METHOD):** Follow Step 1. In Step 2, dissolve gelatin in $4\frac{1}{2}$ qt boiling juice and water. Omit Step 3. Add 12 lb 8 oz ($3\frac{1}{8}$ gal) crushed ice, stirring constantly until ice is melted and gelatin begins to thicken. Add fruit; stir until blended; pour into pans. Chill until firm. (NOTE: ice should be weighed as volume varies.)
4. **STRAWBERRY GELATIN:** Omit Step 1. In Step 2, use strawberry flavored gelatin; increase boiling water to $1\frac{3}{4}$ gal. Omit Step 3. Add 15 lb ($7\frac{1}{2}$ qt) partially thawed strawberries and $\frac{1}{2}$ cup lemon juice (12 oz--3 lemons A.P.) to gelatin. Stir strawberries until thawed and separated. In Step 4, pour about $5\frac{1}{2}$ qt gelatin mixture into each pan. Omit Step 5. Chill until firm.
5. **PEACH GELATIN:** Omit Step 1. In Step 2, use orange flavored gelatin; increase boiling water to $1\frac{3}{4}$ gal. Omit Step 3. Add 15 lb ($7\frac{1}{2}$ qt) partially thawed sliced or quartered peaches to gelatin. Stir peaches until thawed and separated. In Step 4, pour about $5\frac{1}{2}$ qt gelatin mixture into each pan. Omit Step 5. Chill until firm.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 8
PEACH CRISP

YIELD: 100 Portions (2 Pans)				EACH PORTION: See Step 7
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 375°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peaches, canned, quarters or slices	20 lb 4 oz	2 $\frac{1}{4}$ gal (3- No. 10 cn)	1. Drain fruit; reserve juice for use in Step 2. 2. Arrange about 3 qt peaches in each greased pan. Pour 3 cups juice over peaches in each pan.
Sugar, granulated	1 lb.	2 $\frac{1}{4}$ cups	3. Combine sugar, flour, salt, cinnamon, and nutmeg; sprinkle about 2 cups evenly over peaches in each pan. Stir lightly to moisten flour mixture.
Flour, wheat, general purpose, sifted	6 oz.	1 $\frac{1}{2}$ cups	
Salt.	1 tsp.	
Cinnamon, ground	1 tbsp.	
Nutmeg, ground...	2 tsp.	
Flour, wheat, general purpose, sifted	1 lb 4 oz	1 $\frac{1}{4}$ qt.	4. Combine flour, baking powder, baking soda, salt, rolled oats, brown sugar and butter or marg- arine; mix only until blended.
Baking powder.	1 $\frac{1}{2}$ tsp.	
Baking soda.	1 $\frac{1}{2}$ tsp.	5. Sprinkle 2 $\frac{1}{2}$ qt mixture over fruit in each pan.
Salt.	2/3 oz.	1 tbsp.	
Cereal, rolled oats	1 lb.	1 $\frac{1}{2}$ qt.	6. Bake 40 minutes or until top is lightly browned.
Sugar, brown, packed	2 lb 8 oz	5 $\frac{1}{3}$ cups	
Butter or margarine, softened	1 lb 8 oz	3 cups.	7. Cut 6 by 9. Serve with serving spoon or spatula.

REVISION

(OVER)

NOTE: In Step 6, if convection oven is used, bake at 350°F. 30 minutes or until bubbling and lightly browned on low fan, open vent.

VARIATIONS

- 1. CHERRY CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX):** Omit Steps 1 through 3. Use 24 lb 8 oz (3¹/₂-No. 10 cn) prepared cherry pie filling. Pour 12 lb 4 oz (5¹/₂ qt) into each greased pan. In Step 4, omit all ingredients. Use 4 lb 8 oz (1-No. 10 cn) canned oatmeal cookie mix combined with 8 oz (1 cup) softened butter or margarine. Follow Steps 5 through 7.
- 2. CHERRY CRISP:** In Step 1, omit peaches. Use 19 lb 5 oz (3-No. 10 cn) red tart (sour) pitted cherries. Follow Step 2. In Step 3, add an additional 1 lb (2¹/₄ cups) granulated sugar. Follow Steps 4 through 7.
- 3. PEACH CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX):** Omit Steps 1 through 3. Use 24 lb 8 oz (3¹/₂-No. 10 cn) prepared peach pie filling. Pour 12 lb 4 oz (about 5¹/₂ qt) into each greased pan. Omit ingredients in Steps 4 and 5. Use 4 lb 8 oz (1-No. 10 cn) Oatmeal Cookie Mix combined with 8 oz (1 cup) softened butter or margarine; mix until crumbly. Sprinkle about 2¹/₂ qt over each pan. Follow Steps 6 and 7.
- 4. BLUEBERRY CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX):** Omit Steps 1 through 3. Use 24 lb 8 oz (3¹/₂-No. 10 cn) prepared blueberry pie filling. Pour 12 lb 4 oz (about 5¹/₂ qt) into each greased pan. In Step 4, omit all ingredients. Use 4 lb 8 oz (1-No. 10 cn) canned oatmeal cookie mix combined with 8 oz (1 cup) softened butter or margarine. Follow Steps 5 through 7.

STEWED PRUNES

YIELD: 100 Portions (3 Gallons)				EACH PORTION: 1/2 Cup
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Prunes, dried.....	7 lb.....	4 ³ / ₄ qt.	1. Wash prunes. Drain.
Water, lukewarm...	2 gal.	2. Combine prunes and water; cover; heat to just below boiling. Simmer 40 minutes.
				3. Chill before serving.

- NOTE: 1. Dried prunes may be prepared without cooking. Cover prunes with boiling water; cover and refrigerate 24 hours.
2. Prunes improve in flavor if refrigerated overnight before serving.

REVISION

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 10
PINEAPPLE CRUNCH

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated...	3 lb 2 oz...	1 ³ / ₄ qt.	1. Combine sugar, starch and salt in mixer bowl. Blend thoroughly at low speed.
Starch, pregelatinized	6 oz.	1 ¹ / ₃ cups	
Salt.	1/2 tsp.	
Water.	1 ¹ / ₂ qt.	2. Add water to sugar mixture; beat at low speed. Scrape bowl; beat until smooth.
Pineapple, canned, crushed	13 lb 10 oz	1 ¹ / ₂ gal (2- No. 10 cn)	3. Fold in pineapple. 4. Spread about 3 ¹ / ₂ qt filling in each greased sheet pan. Sprinkle lemon juice on top of mixture in each pan.
Juice, lemon.	6 tbsp.	
Cake Mix, Yellow..	5 lb.	3 qt (1-No. 10 cn)	5. Omit soda pouch. Combine Cake Mix and coconut; add butter or margarine; mix until crumbly. 6. Sprinkle about 2 ³ / ₄ qt mixture over each pan. 7. Bake 50 minutes or until lightly browned. 8. Cut 6 by 9.
Coconut, prepared, sweetened, flaked	1 lb.	5 ¹ / ₂ cups	
Butter or margarine, softened	1 lb.	2 cups.	

REVISION

(OVER)

- NOTE:**
1. In Step 3, 13 lb 8 oz (2-No. 10 cn) canned pineapple chunks/tidbits may be used.
 2. In Step 4, 8 oz lemons A.P. (2 lemons) will yield 6 tbsp juice.
 3. In Step 5, 5 lb White Cake Mix may be used.
 4. In Step 5, 1 lb (2 cups) chopped unsalted nuts may be used for coconut.

VARIATIONS

1. **APPLE CRUNCH (APPLE PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 14 lb (2-No. 10 cn) prepared apple pie filling or prepare $\frac{2}{3}$ recipe Apple Pie Filling (Recipe Nos. I-8, I-9 or I-9-1). Follow Steps 5 through 8.
2. **BLUEBERRY CRUNCH (BLUEBERRY PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 14 lb (2-No. 10 cn) prepared blueberry pie filling or prepare $\frac{2}{3}$ recipe Blueberry Pie Filling (Recipe Nos. I-15-1, I-16 or I-17). Follow Steps 5 through 8.
3. **CHERRY CRUNCH (CHERRY PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 14 lb (2-No. 10 cn) prepared cherry pie filling. Follow Steps 5 through 8.
4. **CHERRY CRUNCH (CANNED RED TART (SOUR) CHERRIES):** Follow Step 1. In Step 2, drain 12 lb 14 oz (2-No. 10 cn) red tart (sour), pitted cherries. Use juice for water; add 6 oz ($\frac{3}{4}$ cup) sugar to juice. In Step 3, fold in cherries. Follow Steps 4 through 8.
5. **PEACH CRUNCH (PEACH PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 14 lb (2-No. 10 cn) prepared peach pie filling or $\frac{2}{3}$ recipe Peach Pie Filling (Recipe Nos. I-20, I-23, I-24, or I-25). Follow Steps 5 through 8.
6. **PEACH CRUNCH (PEACHES, FROZEN):** Follow Step 1. In Step 2, drain 12 lb 14 oz thawed peaches. Use juice for water; add 6 oz ($\frac{3}{4}$ cup) sugar to juice. In Step 3, fold in peaches. Follow Steps 4 through 8.

PINEAPPLE CRUNCH

YIELD: 100 Portions (2 Pans)				EACH PORTION: 1 Piece
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated...	3 lb 2 oz...	13/4 qt...	1. Combine sugar, starch and salt in mixer bowl. Blend thoroughly at low speed.
Starch, pregelatinized	6 oz.....	1 1/3 cups	
Salt.....	1/8 oz.....	1/2 tsp....	
Water.....	3 lb.....	1 1/2 qt...	2. Add water to sugar mixture; beat at low speed. Scrape bowl; beat until smooth.
Pineapple, canned, crushed	13 lb 10 oz	1 1/2 gal (2- No. 10 cn)	3. Fold in pineapple. 4. Spread about 4 1/4 qt filling in each greased sheet pan. Sprinkle 3 tbsp lemon juice on top of mixture in each pan.
Juice, lemon.....	3 oz.....	6 tbsp....	
Cake Mix, Yellow..	5 lb.....	3 qt (1-No. 10 cn)	5. Omit soda pouch. Combine Cake Mix and coconut; add margarine or butter; mix until crumbly. 6. Sprinkle about 2 3/4 qt mixture over each pan. 7. Bake 1 hour or until lightly browned. 8. Cut 6 by 9.
Coconut, prepared, sweetened, flaked	1 lb.....	5 cups	
Margarine or butter, softened	1 lb.....	2 cups....	

- NOTE:
1. In Step 3, 13 lb 8 oz (2-No. 10 cn) canned pineapple chunks/tidbits may be used.
 2. In Step 4, 8 oz lemons A.P. (2 lemons) will yield 6 tbsp juice.
 3. In Step 5, 5 lb (1-No. 10 cn) White Cake Mix may be used.
 4. In Step 5, 1 lb (2 cups) chopped unsalted nuts may be used for coconut.
 5. In Step 7, if convection oven is used, bake at 325°F. 30 minutes or until lightly browned on low fan, open vent.

VARIATIONS

1. **APPLE CRUNCH (APPLE PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 21 lb (2 $\frac{1}{4}$ gal -- 3 No. 10 cn) prepared apple pie filling or prepare 1 recipe Apple Pie Filling (Recipe Nos. I-8, I-9 or I-9-1). Spread about 10 lb 8 oz (4 $\frac{1}{2}$ qt) filling in each greased pan. Follow Steps 5 through 8.
2. **BLUEBERRY CRUNCH (BLUEBERRY PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 21 lb (2 $\frac{1}{4}$ gal -- 3 No. 10 cn) prepared blueberry pie filling or prepare 1 recipe Blueberry Pie Filling (Recipe Nos. I-15-1, I-16 or I-17). Spread about 10 lb 8 oz (4 $\frac{1}{2}$ qt) filling in each greased pan. Follow Steps 5 through 8.
3. **CHERRY CRUNCH (CHERRY PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 21 lb (2 $\frac{1}{4}$ gal -- 3 No. 10 cn) prepared cherry pie filling. Spread about 10 lb 8 oz (4 $\frac{1}{2}$ qt) filling in each greased pan. Follow Steps 5 through 8. If microwave-convection oven is used, use 4 half sheet pans (13 by 18 inches). Follow Steps 1 through 3. In Step 4, pour 5 lb 4 oz (2 $\frac{1}{4}$ qt) filling into each pan. Follow Step 5. In Step 6, sprinkle about 1 lb 11 oz (5 $\frac{1}{2}$ cups) mixture over each pan. In Step 7, bake at 375°F. 20 minutes with 50% microwave power first 2 minutes or until lightly browned. In Step 8, cut 5 by 5.

(CONTINUED)

PINEAPPLE CRUNCH

VARIATIONS

4. **CHERRY CRUNCH (CANNED RED TART (SOUR) CHERRIES):** In Step 1, use 9 oz (2 cups) pregelatinized starch. In Step 2, drain 19 lb 5 oz (2 $\frac{1}{4}$ gal-- 3-No. 10 cn) red tart (sour), pitted cherries. Use juice for water; add 6 oz ($\frac{3}{4}$ cup) sugar to juice. In Step 3, fold in cherries. In Step 4, spread about 11 lb 14 oz (1 $\frac{1}{4}$ gal) filling in each greased pan. Follow Steps 5 through 8.
5. **PEACH CRUNCH (PEACH PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 21 lb (2 $\frac{1}{4}$ gal--3-No. 10 cn) prepared peach pie filling or 1 recipe Peach Pie Filling (Recipe Nos. I-20, I-23, I-24, or I-25). In Step 4, spread about 10 lb 8 oz (4 $\frac{1}{2}$ qt) filling in each greased pan. Follow Steps 5 through 8.
6. **PEACH CRUNCH (PEACHES, FROZEN):** Follow Step 1. In Step 2, drain 12 lb 14 oz thawed peaches. Use juice for water; add 6 oz ($\frac{3}{4}$ cup) sugar to juice. In Step 3, fold in peaches. Follow Steps 4 through 8.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 11

BANANA SPLIT

YIELD: 100 Portions (1 Pan)				EACH PORTION: 1 Banana Split
PAN SIZE: 18 by 26-inch Sheet Pan				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bananas, A.P. Juice, orange.	20 lb...	50 bananas 2 cups.	1. Peel and slice bananas lengthwise into quarters; place on pan. 2. Pour juice over bananas; cover with waxed paper; refrigerate until ready to serve.
Ice cream. Ice cream topping or sauce Whipped topping... Nuts, chopped. Cherries, maraschino (50 cherries), sliced in half (optional) 8 oz. 1 lb 2 oz.	3 1/4 gal... 3 1/4 qt. 2 qt. 2 cups. 1 1/8-16 oz jar	3. Make banana splits to order. Place 1/2 cup (1-No. 8 scoop) ice cream in soup bowl. Drain 2 banana quarters; place 1 on each side of ice cream. Ladle 2 tbsp (1-0 size ladle) sauce over ice cream. Top with 1 tbsp whipped topping, 1 tsp chopped nuts and 1/2 maraschino cherry.

- NOTE: 1. In Step 2, 4 lb (8 oranges) fresh oranges A.P. will yield 2 cups juice.
 2. In Step 2, 1/2 cup frozen orange juice concentrate combined with water or 1/2-No. 3 cyl cn canned orange juice or 1/2-No. 3 cyl can canned pineapple juice may be used.
 3. If desired, in Step 3, bananas may be peeled and sliced to order. Omit Step 2.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 11

- 4. In Step 3, Chocolate Sauce (Recipe No. K-5) or Chocolate Syrup or Topping, Ice Cream, Butterscotch, Fudge, Marshmallow, Pineapple, or Strawberry may be used.**
- 5. In Step 3, Whipped Topping (Recipe No. K-2) may be used.**
- 6. In Step 3, hard or soft serve ice cream or soft serve yogurt may be used.**

VANILLA SOFT SERVE YOGURT (Dehydrated Vanilla)

YIELD: 100 Portions (4³/₄ Gallons)**EACH PORTION: 3/4 Cup (6 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Yogurt mix, dehydrated, vanilla	10 lb...	2-5 lb cn	1. Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
Water (40°F. to 60°F.)	2 ¹ / ₂ gal	2. Chill 4 to 24 hours in refrigerator to 35°F. to 40°F.
				3. Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to temperature of 18°F. to 22°F. (about 10 minutes) or until product can be drawn with a stiff consistency that will hold a peak.

VARIATIONS

- CHOCOLATE SOFT SERVE YOGURT (DEHYDRATED CHOCOLATE):** In Step 1, use 10 lb (2-5 lb cn) dehydrated chocolate yogurt mix. Follow Steps 2 and 3.
- FRUIT FLAVORED YOGURT (DEHYDRATED):** In Step 1, use 10 lb (2-5 lb cn) dehydrated strawberry, peach, red raspberry or black cherry yogurt mix. Follow Steps 2 and 3.

REVISION

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 13

TAPIOCA PUDDING

YIELD: 100 Portions (3 Pans)

EACH PORTION: 1/2 Cup (4 Ounces)

PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry.... Water, warm..... Butter or margarine	2 lb 13 oz 8 oz.....	2 1/2 qt... 1 1/4 qt.. 1 cup....	1. Reconstitute milk, Reserve 2 cups for use in Step 3. 2. Heat remaining milk in steam-jacketed kettle or stock pot to a boil. Add butter or margarine.
Tapioca, quick-cooking Sugar, granulated Salt..... Eggs, whole, slightly beaten	1 lb..... 3 lb..... 2/3 oz... 1 lb 8 oz	2 2/3 cups 6 3/4 cups 1 tbsp... 2 7/8 cups (15 eggs)	3. Combine reserved milk with tapioca, sugar, salt, and eggs. 4. Add tapioca mixture to hot milk in steam-jacketed kettle or stock pot. Bring to just a boil; reduce heat; cook without boiling, stirring occasionally until slightly thickened, about 5 minutes (mixture will be thin). Turn off heat; cool in kettle 15 to 20 minutes.
Vanilla.....	3 tbsp....	5. Add vanilla; blend well. Pour 1 gal in each pan. Cover surface of pudding with waxed paper. Refrigerate until ready to serve. (Mixture will thicken as it cools).

REVISION

(OVER)

- NOTE:**
1. In Step 3, 7 $\frac{1}{2}$ oz (scant 2 cups) dehydrated egg mix combined with 2 $\frac{1}{4}$ cups warm water may be used for whole eggs. See Recipe No. A-8.
 2. Garnish with Whipped Topping (Recipe No. K-2) and $\frac{1}{2}$ maraschino cherry (1 lb 2 oz-1 $\frac{1}{8}$ -16 oz jr).
 3. One No. 8 scoop may be used. See Recipe No. A-4.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 14
VANILLA CREAM PUDDING
 (Dessert Powder, Pudding, Instant)

YIELD: 100 Portions (3 Pans)			EACH PORTION: 1/2 Cup (4 1/2 Ounces)	
PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry.. Water, cold.	2 lb 6 oz.	8 3/4 cups. . 2 3/4 gal.	1. Reconstitute milk. Chill to 50°F. Place in mixer bowl.
Dessert powder, pudding, instant, vanilla	6 lb 14 oz	1 1/4-No. 10 cn	2. Add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes or until smooth. 3. Pour about 4 1/2 qt pudding into each pan. Cover surface of pudding with waxed paper. 4. Refrigerate at least 1 hour or until ready to serve.

NOTE: 1. One No. 8 scoop may be used. See Recipe No. A-4.
 2. Pudding may be garnished with well-drained fruit or whipped topping.

REVISION

(OVER)

VARIATIONS

1. **BANANA CREAM PUDDING:** In Step 1, use 1 lb 14 oz ($1\frac{3}{4}$ qt) nonfat dry milk and $8\frac{3}{4}$ qt cold water. In Step 2, use 5 lb 8 oz (1-No. 10 cn) instant dessert powder, vanilla. In Step 3, pour $3\frac{2}{3}$ qt pudding into each pan. Use 6 lb 8 oz ($4\frac{1}{2}$ qt) $\frac{1}{4}$ inch sliced, peeled bananas (10 lb A.P.-25 bananas). To prevent discoloration, slice bananas just before adding to pudding. Fold 2 lb 3 oz ($1\frac{1}{2}$ qt) bananas into each pan. Follow Step 4.
2. **COCONUT CREAM PUDDING:** Follow Steps 1 and 2. In Step 3, fold 1 lb 12 oz ($2\frac{1}{4}$ qt) prepared, sweetened, flaked coconut into pudding. Follow Step 4.
3. **PINEAPPLE CREAM PUDDING:** In Step 1, follow Variation 1. In Step 3, omit bananas. Use 6 lb 13 oz (1-No. 10 cn) canned, crushed pineapple, drained. Fold drained pineapple into pudding. Pour 1 gal pudding into each pan. Follow Step 4.
4. **BUTTERSCOTCH CREAM PUDDING:** Follow Step 1. In Step 2, use 6 lb 14 oz ($1\frac{1}{4}$ -No. 10 cn) instant dessert powder, butterscotch. Follow Steps 3 and 4.
5. **CHOCOLATE CREAM PUDDING:** In Step 1, reduce water to $10\frac{2}{3}$ qt. In Step 2, use 6 lb 10 oz ($1\frac{1}{3}$ -No. 10 cn) instant dessert powder, chocolate. Follow Steps 3 and 4.

BAKED RICE PUDDING**YIELD: 100 Portions (4 Pans)****EACH PORTION: $\frac{2}{3}$ Cup****PAN SIZE: 12 by 20 by $2\frac{1}{2}$ -inch Steam Table Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain...	3 lb 8 oz..	2 qt.	1. Combine rice, water, and salt. Bring to a boil, stirring occasionally. Reduce heat; cover tightly; simmer 15 to 20 minutes or until water is absorbed. Set aside for use in Step 3.
Water, cold.	1½ gal...	
Salt.	¾ oz.	3½ tsp...	
Milk, nonfat, dry...	1 lb 4 oz	4½ cups.	2. Reconstitute milk; add eggs, butter or margarine, sugar, and vanilla; blend thoroughly.
Water, warm.	5½ qt.	
Eggs, whole, slightly beaten	2 lb 8 oz	4½ cups (24 eggs)	
Butter or margarine, melted	1 lb 8 oz	3 cups.	
Sugar, granulated...	2 lb.	4½ cups	
Vanilla.	3 tbsp.	

REVISION

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Raisins.	2 lb 8 oz. .	7½ cups.	3. Add rice and raisins; blend thoroughly. 4. Pour about 1 gal mixture into each greased pan. 5. Bake 40 minutes. Stir after 10 minutes to distribute raisins. 6. Cover; refrigerate until ready to serve. 7. Cut 4 by 6.

NOTE: In Step 2, 12 oz (3 cups) dehydrated egg mix combined with 3⅔ cups warm water may be used for whole eggs. See Recipe No. A-8.

BAKED RICE PUDDING**YIELD: 100 Portions (4 Pans)****EACH PORTION: 1/2 Cup (4 1/2 oz)****PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan****TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain...	3 lb 8 oz..	2 qt.	1. Combine rice, water, and salt. Bring to a boil, stirring occasionally. Reduce heat; cover tightly; simmer 20 to 25 minutes or until water is absorbed. Refrigerate for use in Step 3.
Water, cold.	12 lb	1 1/2 gal.	
Salt.	3/4 oz.	1 1/4 tbsp.	
Milk, nonfat, dry...	1 lb 4 oz	4 1/2 cups.	2. Reconstitute milk; add eggs, margarine or butter, sugar, vanilla, cinnamon and nutmeg; blend thoroughly. Refrigerate for use in Step 4.
Water, warm.	11 lb	5 1/2 qt.	
Eggs, whole, slightly beaten	2 lb 8 oz	4 1/2 cups (24 eggs)	
Margarine or butter, melted	12 oz	1 1/2 cups.	
Sugar, granulated...	2 lb.	4 1/2 cups	
Vanilla.	1 1/2 oz. ...	3 tbsp.	
Cinnamon, ground..	1/4 oz.	1 tbsp.	
Nutmeg, ground.	1/12 oz.	1 tsp.	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Raisins.....	1 lb 15 oz..	1 1/2 qt...	3. Place about 2 lb 12 oz (13/4 qt) cooked, cooled rice and 7 3/4 oz (1 1/2 cups) raisins in each lightly greased pan. Blend thoroughly. 4. Pour 4 lb 6 oz (2 qt) egg mixture over rice-raisin mixture in each pan. 5. Bake 65 to 75 minutes or until lightly browned and a knife inserted in center comes out clean. 6. Cover; refrigerate until ready to serve. 7. Cut 4 by 6.

- NOTE:
1. In Step 2, 12 oz (3 cups) dehydrated egg mix combined with 1 lb 13 oz (3 2/3 cups) warm water may be used for whole eggs. See Recipe No. A-8.
 2. In Step 5, if convection oven is used, bake at 325°F. 30 to 35 minutes or until lightly browned on low fan, open vent.

(CONTINUED)

BAKED RICE PUDDING

VARIATION

1. **BAKED RICE PUDDING (FROZEN EGGS AND EGG WHITES):** Follow Step 1. In Step 2, use 1 lb 4 oz ($2\frac{1}{4}$ cups) frozen whole table eggs and 1 lb 4 oz ($2\frac{1}{4}$ cups) frozen egg whites. Thaw eggs. Mix well. Follow Steps 3 through 7.

BREAD PUDDING

YIELD: 100 Portions (3 Pans)				EACH PORTION: $\frac{2}{3}$ Cup
PAN SIZE: 12 by 20 by $2\frac{1}{2}$ -inch Steam Table Pan				TEMPERATURE: 350°F. Oven
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, day old, $\frac{1}{2}$ inch cubes	4 lb.	$13\frac{1}{2}$ qt	1. Place about $4\frac{1}{2}$ qt bread in each greased pan. Pour margarine or butter over bread cubes; toss lightly. Toast in oven until light brown.
Margarine or butter, melted	1 lb.	2 cups..	
Eggs, frozen, table, thawed	1 lb 8 oz	$2\frac{3}{4}$ cups	2. Add sugar, salt, nutmeg, and vanilla to eggs; blend thoroughly.
Eggs, frozen, whites, thawed	1 lb 8 oz	$2\frac{3}{4}$ cups	
Sugar, granulated	2 lb 12 oz	$1\frac{1}{2}$ qt	
Salt.....	1 oz.	$1\frac{2}{3}$ tbsp	
Nutmeg, ground..	$\frac{1}{4}$ oz. ...	1 tbsp..	
Vanilla.....	2 oz.	$\frac{1}{4}$ cup..	
Milk, nonfat, dry..	2 lb.	$1\frac{3}{4}$ qt..	3. Reconstitute milk; combine with egg mixture. Pour 1 gal over bread in each pan.
Water, warm.....	18 lb. ...	$2\frac{1}{4}$ gal	

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Raisins.	2 lb 14 oz	2 ¹ / ₄ qt	4. Add 3 cups raisins to each pan. 5. Bake 15 minutes; stir to distribute raisins. Bake 45 minutes or until firm. 6. Cover; refrigerate until ready to serve. 7. Cut 4 by 8.

VARIATIONS

1. **CHOCOLATE CHIP BREAD PUDDING:** Follow Steps 1 through 3. In Step 4, omit raisins; use 2 lb 4 oz (3-12 oz pg) chocolate, cooking, semisweet chips or chocolate flavored baking chips; add 12 oz (1 pg) chips to each pan. Omit Step 5. Bake 1 hour or until firm. Follow Steps 6 and 7.
2. **COCONUT BREAD PUDDING:** In Step 1, use 1 lb 12 oz (2¹/₄ qt) prepared, sweetened, flaked coconut; toss 8 oz (3 cups) coconut with toasted bread cubes in each pan. Follow Steps 2 and 3. In Step 4, omit raisins. Omit Step 5. Bake 1 hour or until firm. Follow Steps 6 and 7.

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 17

CREAM PUFFS

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Cream Puff	
PAN SIZE: 18 by 26-inch Sheet Pan				TEMPERATURE: 400°F. Oven; 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Butter or margarine Water, boiling.....	2 lb.	1 qt. 2 qt.	1. Combine butter or margarine and water; bring to a boil.	
Flour, wheat, gener- al purpose, sifted Salt.....	2 lb 8 oz	2 $\frac{1}{2}$ qt 1 tsp...	2. Add flour and salt all at once, stirring rapidly. Cook about 2 minutes or until mixture leaves sides of pan and forms a ball. 3. Remove from heat; place in mixer bowl. Cool slightly.	
Eggs, whole.....	3 lb 8 oz	6 $\frac{2}{3}$ cups (35 eggs)	4. Add eggs, while beating at high speed, using a flat paddle. See Note 1. Beat until mixture is thick and shiny. 5. Drop 2 $\frac{1}{2}$ tbsp batter (1-No. 30 scoop) 2 inches apart on lightly greased pans. 6. Bake 10 minutes; reduce oven temperature to 350°F.; bake 30 minutes longer or until firm. Turn off oven.	

REVISION

(OVER)

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 17

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				<p>7. Open oven door slightly; leave puffs in oven 8 to 10 minutes to dry out after baking. Shells should be slightly moist inside.</p> <p>8. Using a pastry tube, fill shells. See Note 2.</p> <p>9. Refrigerate filled shells until served.</p>

- NOTE:**
1. In Step 4, crack eggs into 8 small bowls (4-5 eggs per bowl); add one bowl of eggs at a time to mixture in mixer bowl. Beat after each addition. Repeat until all eggs are added.
 2. Fill shells with $\frac{2}{3}$ recipe Vanilla Cream Pudding (Recipe No. J-14), 1 recipe Whipped Topping (Recipe No. K-2) or commercial prepared hard ice cream may be used. Fill shells with $\frac{1}{3}$ cup (1-No. 12 scoop) filling. Sprinkle with sifted powdered sugar or cover with Chocolate Glaze Frosting (Recipe No. G-24).
 3. Shells may be filled with Chicken Ala King, Chicken Salad, Tuna Salad, Ham Salad and Shrimp Salad.

VARIATION

1. **ECLAIRS:** Follow Steps 1 through 4. In Step 5, use a pastry bag or drop $2\frac{1}{2}$ tbsp batter in rows 2 inches by 6 inches apart; spread each mound into a 1 by $4\frac{1}{2}$ inch rectangle, rounding sides or piling batter on top. Follow Steps 6 through 9.

VANILLA CREAM PUDDING

YIELD: 100 Portions (3 Pans)

EACH PORTION: $\frac{1}{2}$ Cup ($4\frac{1}{2}$ Ounces)PAN SIZE: 12 by 20 by $2\frac{1}{2}$ -inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry..	1 lb 10 oz	$5\frac{3}{4}$ cups	1. Reconstitute milk. Add sugar and salt. Heat to just below boiling. DO NOT BOIL.
Water, warm.....	$7\frac{1}{2}$ qt...	
Sugar, granulated	2 lb.....	$4\frac{1}{2}$ cups	
Salt.....	1 oz.....	$1\frac{2}{3}$ tbsp	
Starch, corn.....	1 lb 2 oz	1 qt.....	2. Combine cornstarch, sugar, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes or until thickened.
Sugar, granulated	2 lb.....	$4\frac{1}{2}$ cups	
Water.....	$2\frac{1}{2}$ qt...	
Eggs, whole, slightly beaten	2 lb 8 oz	$4\frac{1}{2}$ cups (24 eggs)	3. Stir about 1 qt hot mixture into eggs. Slowly pour egg mixture into remaining hot milk mixture; heat to boiling, stirring constantly. Cook about 2 minutes longer. Remove from heat.
Butter or margarine	1 lb.....	2 cups...	4. Add butter or margarine and vanilla; stir until well blended. 5. Pour 1 gal pudding into each pan. Cover surface of pudding with waxed paper. 6. Refrigerate until ready to serve.
Vanilla.....	6 tbsp...	

- NOTE:**
1. Pudding will curdle if boiled or subjected to prolonged intense heat.
 2. One No. 8 scoop may be used. See Recipe No. A-4.

VARIATION

1. **CHOCOLATE CREAM PUDDING:** In Step 1, increase sugar to 3 lb 12 oz (2¹/₄ qt). In Step 2, combine 1 lb (1 qt) cocoa with cornstarch, sugar and water. Omit Step 3. Follow Steps 4 through 6.

SOFT SERVE YOGURT**YIELD: 100 Portions (4³/₄ Gallons)****EACH PORTION: 3/4 Cup (6 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Yogurt mix, fresh, liquid, vanilla or fruit flavored, chilled (35° to 40°F.)	3 ¹ / ₂ gal.	<ol style="list-style-type: none"> 1. Pour yogurt mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. 2. Freeze to a temperature of 18°F. to 22°F. (approximately 10 minutes) or until product can be drawn with a stiff consistency that will hold a peak.

REVISION

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine	14 oz.	1 ³ / ₄ cups	6. Turn off heat; add cooked rice, butter or margarine, vanilla, and raisins. 7. Pour 1 gal pudding into each pan.
Vanilla.	3 tbsp.	
Raisins (optional)..	2 lb.	1 ¹ / ₂ qt.	
Cinnamon, ground or nutmeg, ground	2 tsp.	8. Sprinkle cinnamon or nutmeg over pudding in each pan. 9. Cover surface of pudding with waxed paper. Refrigerate until ready to serve.

- NOTE:
1. Pudding may be served hot. Omit Step 9.
 2. In Step 4, 10 oz (1/2-No. 3 cyl cn) canned dehydrated egg mix combined with 3 cups warm water may be used for whole eggs. See Recipe No. A-8.
 3. One No. 8 scoop may be used. See Recipe No. A-4.

CREAMY RICE PUDDING**YIELD: 100 Portions (3 Pans)****EACH PORTION: 1/2 Cup (4 Ounces)****PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain.... Water, boiling.... Salt.....	2 lb 12 oz	6 1/2 cups 3 1/4 qt... 1 tbsp...	1. Cook rice in boiling salted water 20 to 25 minutes or until tender. Cover; set aside for use in Step 6.
Sugar, granulated Starch, corn..... Milk, nonfat, dry.. Salt..... Cinnamon, ground Nutmeg, ground...	2 lb..... 8 oz..... 1 lb 7 oz.. 1 oz.....	4 1/2 cups 1 3/4 cups 1 1/4 qt... 1 2/3 tbsp 1 tsp... 1 tsp...	2. Combine sugar, cornstarch, milk, salt, cinnamon, and nutmeg; mix until well blended.
Water, warm..... Eggs, whole, beaten 2 lb.....	3 1/2 qt... 3 3/4 cups (20 eggs)	3. Add water to dry mixture; stir until smooth. 4. Add eggs; blend well.
Water, boiling.....	3 qt.....	5. Slowly add water to egg mixture, stirring with a wire whip. Cook until thickened, stirring constantly.

REVISION

(OVER)

FLUFFY PINEAPPLE RICE CUP**YIELD: 100 Portions (12 1/2 Quarts)****EACH PORTION: 1/2 Cup (No. 8 Scoop)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold	3 lb	1 ½ qt	1. Combine water, rice, salt and salad oil; bring to a boil. Stir occasionally.
Rice, long grain	1 lb 4 oz	2 ⅞ cups	2. Cover tightly; simmer 20 to 25 minutes. DO NOT STIR.
Salt	¼ oz	1 tsp	3. Remove from heat, Refrigerate for use in Step 5.
Salad Oil	½ oz	1 tbsp	
Pineapple, canned, crushed	6 lb 13 oz	3 qt (1 No. 10 cn)	4. Drain pineapple; reserve juice for use in Step 6.
Cherries, maraschino, chopped, drained	1 lb	1 ⅔ cups (1-16 oz jar)	5. Combine rice, pineapple and cherries Refrigerate for use in Step 7.
Reserved juice and water, cold	3 lb 12 oz	7 ½ cups	6. Pour reserved juice and water into mixer bowl; add topping, milk and vanilla. Using whip at low speed, whip 3 minutes or until thoroughly blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks form.
Topping, dessert and bakery products, dehydrated	2 lb	1 ½ qt (2-1 lb cn)	7. Combine rice mixture and marshmallows and coconut. Mix thoroughly Fold in whipped topping. Mix lightly
Milk, non fat, dry	6 ½ oz	1 ⅓ cups	8. Refrigerate until ready to serve.
Vanilla	2 oz	¼ cup	
Marshmallows, miniature	1 lb 4 oz	2 ¾ qt	
Coconut, prepared sweetened, flaked	1 lb	1 ¼ qt	

BREAKFAST BREAD PUDDING**Yield** 100 Portions**Pan Size** 12x20x2 1/2 inch Steam Table Pan

(4) Pans 350° F.

Each Portion 2/3 Cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
199 cal	34 g	8 g	4 g	18 %	2 mg	286 mg	2 g	129 mg

Ingredients

NONSTICK COOKING SPRAY

Weight**Measure****Issue**

3/4 oz

PEACHES, CANNED, QUARTERS DICED, DRAINED

8 1/3 lb

1 gal

13 1/2 lb

BREAD, WHITE, SLICED DAY OLD, CUBED 1/2 INCH

4 lb

13 1/2 qt

MILK, NONFAT, DRY

1 5/8 lb

6 1/4 cup

EGG SUBSTITUTE PASTEURIZED, THAWED

2 3/4 lb

5 1/2 cup

WATER, WARM

15 lb

7 1/2 qt

SUGAR, BROWN PACKED

2 lb

4 1/3 cup

VANILLA, EXTRACT

2 1/8 oz

1/4 cup

SALT

7/8 oz

1 1/3 tbsp

CINNAMON, GROUND

1/4 oz

1 tbsp

GINGER, GROUND

1/8 oz

2 tsp

CEREAL, GRANOLA, TOASTED OAT MIX LOW FAT

4 lb

4 3/4 qt

Methods

- 1 Lightly spray pans with nonstick cooking spray. Place 2 lb (1 qt) peaches and 1 lb (3 1/2 qt) bread in each pan. Mix lightly.
- 2 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Reconstitute milk; add egg substitute, brown sugar, vanilla, salt, cinnamon, and ginger to milk; blend thoroughly.
- 3 Pour about 5 lb 7 oz (2 1/2 qt) egg mixture over bread mixture in each pan.
- 4 Evenly distribute 1 lb (4 3/4 cups) granola on top of each pan.
- 5 Bake 50 to 60 minutes or until lightly browned and a knife inserted in center comes out clean. CCP: Temperature must reach 145° F. or higher.
- 6 CCP: Hold for service at 140° F. or higher.
- 7 Cut 4 x 6.

Notes

- 1 5 1/2 cups chilled reduced cholesterol egg substitute or thawed egg whites may be used for frozen egg substitute.
- 2 In Step 5, if a convection oven is used, bake at 325° F. 30 minutes or until lightly browned and a knife inserted in center comes out clean on low fan, open vent.

BAKED CINNAMON APPLE SLICES**Yield** 100 Portions**Pan Size** 12 BY 20 BY 2 1/2-IN STM TABLE PAN (4) Pans 425° F.**Each Portion** 1/2 CUP (4 OUNCES)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
89 cal	22 g	0 g	0 g	4 %	0 mg	7 mg	0 g	12 mg

Ingredients

	Weight	Measure	Issue
APPLES, CANNED, SLICED	30 3/8 lb	3 1/2 gal	
VANILLA, EXTRACT	2 3/4 oz	5 1/3 tbsp	
SUGAR, GRANULATED	3 1/2 oz	1/2 cup	
CINNAMON, GROUND	1/2 oz	2 tbsp	
NUTMEG, GROUND	1/8 oz	1 1/2 tsp	
SUGAR, GRANULATED	14 1/8 oz	2 cup	
CINNAMON, GROUND	1/4 oz	1 tbsp	

Methods

- 1 Blend sugar, cinnamon and nutmeg. Combine with apples and vanilla. Place 7 lb 11 oz (3 1/3 qt) mixture in each pan.
- 2 Blend sugar and cinnamon. Sprinkle 3 1/2 oz (1/2 cup) evenly over apples in each pan.
- 3 Bake 50 minutes or until mixture begins to simmer and sugar begins to brown. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 3, if a convection oven is used, bake at 375° F. For 20 minutes or until mixture comes to a simmer and the sugar begins to brown on high fan, open vent.

BREAD PUDDING WITH HARD SAUCE

Yield 100 Portions

Pan Size

() Pans ° F.

Each Portion 2 Square

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
260 cal	48 g	5 g	6 g	20 %	1 mg	228 mg	1 g	56 mg

Ingredients

Weight

Measure

Issue

BREAD, WHITE, SLICED DAY OLD, CUBED

6 lb

3 3/4 gal

APPLES, FRESH, COOKING PARED, CHOPPED

2 lb

7 cup

RAISINS

2 lb

6 cup

EGG SUBSTITUTE

3 lb

6 cup

MILK, NONFAT, DRY

6 1/2 oz

1 1/2 cup

WATER

7 1/2 cup

MARGARINE

1 lb

2 cup

SUGAR, GRANULATED

3 1/2 lb

2 qt

NUTMEG, GROUND

3/4 oz

2 tbsp

VANILLA, EXTRACT

2 tbsp

CINNAMON, GROUND

1/2 oz

2 tbsp

WATER

1 cup

SUGAR, GRANULATED

1 3/4 lb

4 cup

Ingredients

	Weight	Measure	Issue
FLAVORING, RUM	3 oz	6 tbsp	
MARGARINE	1/4 lb	1/2 cup	
EGG SUBSTITUTE	5 1/4 oz	1 1/3 cup	

Methods

- 1 Preheat oven to 350° F. Tear bread into pieces, and place in 3 steam table pans.
- 2 CCP: Wash fruit thoroughly in a clean sanitized sink. Combine apples and raisins. Divide apples and raisins evenly among pans.
- 3 CCP: Thaw eggs under refrigeration at 41° F. or below. Reconstitute milk. Combine margarine, egg substitute, sugar, nutmeg, vanilla, cinnamon and milk. Pour over bread and fruit. Fold lightly. Bake 20 to 30 minutes until set. CCP: Temperature of cooked mixture must reach 145° F. or higher. CCP: Hold above 140° F. until assembly.
- 4 In medium sauce pan, heat water, sugar, and extract until sugar is dissolved. Add margarine a little at a time until melted and combined. Temper the eggs with hot mixture, then add eggs. Stir and heat until sauce thickens slightly. Pour sauce over pudding. CCP: Temperature of cooked mixture must reach 145° F. CCP: Hold for service at 140° F. or higher.

BAKED BANANAS**Yield** 100 Portions**Pan Size** 12 x 20 x 21 1/2 inch steam table

(8) Pans 350° F.

Each Portion 1/2 cup

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
209 cal	54 g	1 g	1 g	2 %	0 mg	8 mg	4 g	21 mg

Ingredients

SUGAR, BROWN

WATER

HONEY

BANANAS, FRESH RAW, YELLOW

Weight

3 1/2 lb

3 lb

25 lb

Measure

4 1/3 cup

4 cup

4 cup

Issue**Methods**

- 1 Heat brown sugar, water and honey in a saucepan over low heat until sugar is dissolved, about 5 minutes.
- 2 Cut bananas in half crosswise. Place 25 halves into each steam table pan. Pour 3/4 cup of syrup over each pan of bananas.
- 3 Bake in conventional oven, 350° F. 12 minutes or convection oven 350° F. 10 minutes. Bake until slightly browned.
- 4 CCP: Hold for service at 140° F. or higher. Serve with sauce.